

The Chequers Inn

Festive Menu

Pre order only

Freshly baked bread with pork and apple butter

Wine pairing - Prosecco and Foxdenton slow gin

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Jerusalem artichoke, winter truffle

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Hot smoked Loch-Duart salmo, duck dripping crumpet, foie gras

Wine pairing - Chateau Pajzos Dry Furmint T 2016

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Slow cooked oxtail suet pudding, beef tea

Wine pairing - Cabernet Franc 2016

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Hereford beef fillet, fondant potato, red wine sauce

Wine pairing - Château Lesparre Graves de Vayres 2012

or

Local bronze turkey cock-a-leekie pie, short crust pastry

Wine pairing - Chardonnay Macon village

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Amedei and white chocolate cremeux, poached pear

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Black treacle tart

Clotted cream ice cream, macerated cherries

Pedro Ximenez Mira la Mar

Five courses £36.00

Wine pairing for five courses £30

Available Tuesday-Friday

A discretionary 10% service charge will be added on tables of 6 or more

All gratuities and service charge go directly to the staff